

ALMOND BISCOTTI

(She Loves Biscotti)

Ingredients

- 1 cup whole almonds, raw
- 2 ¼ cups plain flour
- 1 ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup sugar
- ¾ cup brown sugar
- 3 large eggs (room temperature)
- ½ cup olive oil, light flavour
- 1 tablespoon pure almond extract
- ½ teaspoon pure vanilla extract
- 1 teaspoon lemon zest



Optional: use ½ chopped almonds and ½ cup dark chocolate chips

Instructions

1. Preheat oven to 160° C.
2. Spread almonds on a baking sheet and roast in oven for about 12-15 minutes.
3. Meanwhile, in a medium bowl, whisk together the dry ingredients (flour, baking powder, salt and sugars).
4. In a large bowl, whisk eggs. Add olive oil, extracts, and zest. Whisk lightly together.
5. When almonds are toasted, remove from oven and coarsely chop.
6. Line baking sheet with baking paper.
7. Add flour mixture to egg mixture, stir with a wooden spoon until just incorporated.
8. Fold in cooled, chopped almonds (and chocolate chips if using)
9. With damp fingers, shape the dough into 2 log shapes onto the baking paper.
10. Bake for approximately 30 minutes or until golden brown in colour and firm. Allow to cool slightly for about 10 minutes.
11. Remove from baking sheet and transfer to cutting board.
12. Using a serrated knife, slice biscotti at an angle about 1 ½ – 2 cm thick.
13. Place biscotti slices back on the baking paper and return them to the oven for about another 15 - 20 minutes (the longer they stay in the oven, the crispier they get). Turn them over at the halfway mark.
14. Place on a wire rack to cool.